* **ORANGE RED HOT SORBET**

Bill Smith, cookbook author and chef of [Crook's Corner](http://www.crookscorner.com/) in Chapel Hill, North Carolina, has been making his orange Red Hot sorbet at home for years. What makes this sorbet extra special is folding in [Red Hots](http://www.amazon.com/gp/product/B0064KKVHM/ref=as_li_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=B0064KKVHM&linkCode=as2&tag=tasttabl-20&linkId=HIKLFK5MRH3U46NN) (yes, those hot and spicy candies you remember from childhood) just before freezing the sorbet so that it can continue to set and firm. What you end up with is a frozen treat that has pockets of sweetness, orange flavor and bursts of cinnamon crunch from the Red Hots.

Recipe adapted from Bill Smith, Crook's Corner, Chapel Hill, NC

**Yield:** 1 quart

* **INGREDIENTS**
  1. 2 cups water
  2. 1 cup sugar
  3. 2 cups fresh orange juice
  4. 1 tablespoon finely grated orange zest
  5. ½ cup [Red Hots](http://www.amazon.com/gp/product/B0064KKVHM/ref=as_li_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=B0064KKVHM&linkCode=as2&tag=tasttabl-20&linkId=HIKLFK5MRH3U46NN)

DIRECTIONS

1. Make an ice bath and set aside.

2. In a medium saucepan, combine the water and sugar. Bring to a boil over medium-high heat, whisking constantly, until the sugar dissolves, 5 minutes. Remove from heat.

3. Add the orange juice and zest and transfer the mixture to a 1-gallon reseal able freezer bag. Seal the bag and submerge it in the ice bath until completely chilled, about 20 minutes.

4. Pour the chilled sorbet base into the pre-chilled bowl of an ice cream machine and follow the manufacturer's instructions to churn until set, 10 to 12 minutes.

5. Using a rubber spatula, transfer the sorbet to an airtight container and fold in the Red Hots. Press a sheet of parchment directly onto the surface of the sorbet. Cover the container with a lid and freeze until the sorbet is firm, 2 to 3 hours. Remove from the freezer and let stand at room temperature for a few minutes before serving.